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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
09/937,794	02/20/2002	Isabelle Rebeaud 14926		7036	
Scully Scott Murphy & Presser 400 Garden City Plaza Garden City, NY 11530			EXAM	EXAMINER	
			TRAN LIEN, THUY		
			ART UNIT	PAPER NUMBER	
			1761		
			DATE MAILED: 09/11/2006		

Please find below and/or attached an Office communication concerning this application or proceeding.

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	Application No.	Applicant(s)				
	09/937,794	REBEAUD, ISABELLE				
Office Action Summary	Examiner	Art Unit	-			
	Lien T. Tran	1761				
The MAILING DATE of this communication app Period for Reply	ears on the cover sheet with the c	orrespondence address				
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DA - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period w - Failure to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION (6(a). In no event, however, may a reply be tirr (ill apply and will expire SIX (6) MONTHS from cause the application to become ABANDONE!	I. the mailing date of this communication. (35 U.S.C. § 133).				
Status						
 1) ☐ Responsive to communication(s) filed on 21 At 22a) ☐ This action is FINAL. 2b) ☐ This 3) ☐ Since this application is in condition for alloward closed in accordance with the practice under Example 2. 	action is non-final. ace except for formal matters, pro					
Disposition of Claims						
4) ☐ Claim(s) 1-5 and 8-10 is/are pending in the approach 4a) Of the above claim(s) is/are withdraw 5) ☐ Claim(s) is/are allowed. 6) ☐ Claim(s) 1-5 and 8-10 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or	vn from consideration.					
Application Papers						
9) The specification is objected to by the Examine 10) The drawing(s) filed on is/are: a) access Applicant may not request that any objection to the orange Replacement drawing sheet(s) including the correction of the orange replacement or declaration is objected to by the Examine 11).	epted or b) objected to by the Edrawing(s) be held in abeyance. See on is required if the drawing(s) is obj	e 37 CFR 1.85(a). ected to. See 37 CFR 1.121(d).				
Priority under 35 U.S.C. § 119						
 12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)). * See the attached detailed Office action for a list of the certified copies not received. 						
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4) Interview Summary Paper No(s)/Mail Da 5) Notice of Informal P 6) Other:	ite				

Application/Control Number: 09/937,794

Art Unit: 1761

The finality of the office action mailed on 3/9/06 is withdrawn in view of the newly discovered reference(s) to Rahim. Rejections based on the newly cited reference(s) follow.

Claims 1-5 are rejected under 35 U.S.C. 103(a) as being unpatentable over Persi in view of Viviano et al and Rahim.

Persi discloses a method of making a pizza food product. The method comprises the steps of shaping a dough into a rectangular shape, placing pizza ingredients along the central portion of the dough, folding the dough along its longitudinal length such that the long edges are in abutment, pressing the edges against each other so as to tight seal the ingredients and heating the filled dough product. The cooked product is packaged in suitable packaging material. (see columns 3-4)

Persi does not teach folding the dough after it is cooked and coating the edge with an edible paste of starch. Also, the Persi method comprises the additional step of forming a toroidal shape after folding the dough.

Viviano et al disclose a method of making filled food product. They teach to apply food starch to dough layers to help the dough regions to stick to each other. (see col. 6 lines 10-12)

Rahim teaches a process for producing pastry products. The process comprises the steps of forming dough dics having controlled thickness and diameter, cooking the dough dics, filling the dough dics and applying a pasting spray to seal the filling in the

Art Unit: 1761

dough dics by closing the peripheral edges the dough layer around the filling amterial (see col. 1 lines 23-29, col. 2 lines 20-45, col. 4 lines 35-47, and claim 1)

It would have been obvious to one skilled in the art to omit the step of bringing the edges together to form a toroidal shape if one wants to make a rectangular shape product. Such step only affects the shape of the product and not the type of product. As to the folding after cooking, these alternative steps of forming closed pockect product are known as shown by the Rahim reference which teaches folding and sealing with a paste after cooking. It would have been obvious to one skilled in the art to substitute one known processing technique for another known technique. The folding after cooking or before cooking gives the same product. In cooking, it is not uncommon to use known alternative steps to make the same product. The cooking of the product in an open face manner gives the advantage that the filled ingredients will be cooked in a shorter amount of time because they are not enclosed within the dough shell. Rahim teaches to apply a pasting; starch is well known to be used as adhesive as shown by Viviano et al. It would have been obvious to one skilled in the art to use starch as shown by Viviano et al to seal the edges of the dough layers when the dough is folded after cooking. It would have been obvious to apply the paste while the dough is hard to cause gelatinization of the starch so that the starch will cause adherence of the dough layers. It would also have been obvious to use flour as the alternative adhesive because flour contain starch.

Claims 8-10 are rejected under 35 U.S.C. 103(a) as being unpatentable over Viviano.

Viviano et al disclose a filled pocket dough product. The product is formed by folding one portion of the dough over another portion to form a pocket enclosing the filling. The product is baked. In addition to other means of minimizing seal breaches, Viviano et al teach to apply food starch to dough layers to help the layers to stick to each other. (see col. 3 lines 6-24, col. 6 lines 5-11)

The forming of the pouch in the hot fold in hot state by folding and rolling after cooking is a difference in processing steps which do not determine the patentablity of the product. The Viviano et al product is the same product as claimed; the product has a cordon of edible paste because Viviano et al teach to apply layer of food starch between the dough layers. As to the distant between the edges, it is unclear what applicant means by this and the specification does not disclose any distance between the borders of the dough layers. As to the folding as recited in claim 10, it would have been obvious to one skilled in the art to use other fold depending on the look wanted for the product. The folding of longitudinal border and lateral borders to enclose the filling is well known in the art. This is done in making pastries containing filling.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Monday, Wed-Thursday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Cano Milton can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Application/Control Number: 09/937,794 Page 5

Art Unit: 1761

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September 7, 2006

Zewhan LIEN TRAN PRIMARY EXAMINER Goup 1700